

VEGETARIAN MENU

1st Course

Sweet and sour beetroot, Branxton pecans, black garlic, Olio Mio olive oil, wild sorrel, fresh goat's milk curds and whey

Roasted cauliflower, miso, beurre bosc pear, hazelnut, raisin

Our own polenta, charred Morpeth sweet corn, black garlic, togarashi, wild rice

2nd Course

Koshihkari brown rice, local mushrooms, organic wasabi, brown kelp, daikon

House made haloumi, Morpeth broccoli, white bean, capers, empress of India nasturtium

Silken tofu, charred red dragon wombok, citrus kosho butter, roasted savoy, puffed buckwheat, Japanese parsley

3rd Course

Muse coconut

White chocolate and wattle seed set cream, hazelnut, banana sorbet, fermented golden passionfruit

Feijoa, dark chocolate sorbet, almond milk granita, cocoa nib brittle

Heidi gruyere cream, crisp and frozen, Mangrove Mountain fig, roasted almonds